**Hot Buffalo Wings**

Prep Time: 10 min

Inactive Prep Time: 2 min

Cook Time: 10 min

Serves: 4 to 6 servings

Ingredients

Creamy Roquefort dip:

* 1/2 cup [Roquefort](http://www.foodterms.com/encyclopedia/roquefort/index.html) cheese, crumbled
* 1 (3-ounce) package [cream cheese](http://www.foodterms.com/encyclopedia/cream-cheese/index.html), softened
* 1/2 cup [mayonnaise](http://www.foodterms.com/encyclopedia/mayonnaise/index.html)
* 1 tablespoon lemon juice
* 1 tablespoon wine vinegar
* 1/2 cup [sour cream](http://www.foodterms.com/encyclopedia/sour-cream/index.html)
* 12 [chicken](http://www.foodterms.com/encyclopedia/chicken/index.html) wings, disjointed
* Oil, for frying
* 1/2 cup unsalted butter
* 1 cup hot [red pepper](http://www.foodterms.com/encyclopedia/red-pepper/index.html) sauce

Directions

In a medium size bowl, cream the Roquefort and cream cheese until smooth. Mix in the remaining ingredients and blend well. Chill for 2 hours.

Using a fryer or a large pot, heat oil to 350 degrees F. Deep fry the wings until golden and crispy, approximately 10 minutes.

In a separate bowl, melt the butter, add the hot sauce and heat thoroughly. Immediately toss hot wings into sauce. Place wings on a platter and serve with creamy Roquefort dip.